

The Lunch Line

Bureau of Nutrition Programs and School Transportation

Please route to:

- ☐ Food Service Director
- ☐ Kitchen Staff
- ☐ Record Keeper ☐ Principal
- □ Superintendent

Published in September, November, January, March and May

May 2006



School's Out!

The end of the year is just around the corner and you and your staff have been marking off the days until the last day. However, before you shut down, you will want to have a checklist to make sure everything is

taken care of before you lock up for the summer. Since we have many different types of operations in Iowa, no one checklist will work for everyone. So, take a few minutes now, and think about what needs to happen in your operation to make sure you have closed down your operation. Here are some ideas to get you started on that list.

- Assign someone to check the temperatures of your refrigerators and freezers over the summer.
- Remember to identify in your HACCP SOP's how often refrigerators and freezers should be checked when school is not in session.
- A plan is in place for what happens if there is a refrigerator or freezer failure.
- Your records for this school year are complete, claims are filed on the web, and the files are saved for this year.
- You have a plan for potential pest issues during the summer.
- Your cash bank has been turned into the business office to be kept in the safe over the summer. (Remember putting your cash in the freezer is not a good cash handling technique.) Complete an inventory of the food and supplies still on hand.
- Your food inventory is low to minimize the risk from theft over the summer.
- If you are a multi-building district, you are keeping all of your remaining supplies in one location to discourage theft and control energy costs.
- The district's Wellness Policy is ready to implement in the fall.
- The Process Approach to HACCP is ready to implement in the fall.
- You have prepared a report to the board identifying your goals for next year and your accomplishments for this year including your participation statistics.

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• Signs that need to be in place when school is in session have been taken down and stored so that they are not lost when cleaning is done, for example, the "And Justice for All" poster.

The end of the year is a good time to evaluate how the year has gone and make plans for the start up of next year. Here are some ideas for activities to be completed now for next fall.

- Complete the menu for the first few months of school next fall, incorporating more whole grains and a good variety of fruits and vegetables.
- Establish your goals for next year.
- Prepare your first order for next fall for each one of your vendors.
- Turn in your commodity order for your first delivery for next year.
- Plan your Fall In-service day and tell your employees when it is going to be.

HAVE A GREAT SUMMER AND SEE YOU NEXT FALL!

Commodity Summer Storage

Now is the time to make arrangements to store Commodities properly during the summer months.

Following is a checklist to assist you:

- ☑ Check all food to be sure it is in good condition.
- ☑ Repackage broken lots of food (flour, sugar, rice, etc.) in plastic or metal containers with tight-fitting lids. Flour, rice, powdered milk, prunes, raisins, and figs can be refrigerated or frozen to help maintain quality.
- ☑ Dispose of any bulging or leaking cans.
- ✓ Make a record of all food this is placed in storage. Use this food first in the fall.
- ☑ All storage areas and units should be thoroughly cleaned.

Dry Food Storage

- ☑ Keep storeroom cool and dry. Maintain temperatures at 50° to 70°F.
- Keep storeroom well ventilated. Make some provision for airing the storeroom several times during the summer months.
- ☑ Consult the local health department or a reputable licensed exterminating or fumigating company regarding the use of insecticides and fumigants. Keep the storeroom rodent and insect proof.

Freezer/Refrigerated Food Storage

- ☑ During the summer months when schools are closed, it is best to transfer foods requiring freezer storage to a locker plant or commercial cold storage plant. Consolidate food into as few freezer/refrigeration units as possible without overcrowding if storing within the district.
- All freezer/refrigeration units that are emptied for the summer should be disconnected and the doors propped open to prevent accidental closing.
- ✓ Make provisions for a daily inspection of freezer/refrigeration units in use to ensure:
 - 1. Proper temperatures are maintained. Refrigeration between 32° and 40°F. Freezer 0°F or below.
 - 2. The temperature gauges are in working order. (check inside the units)
 - 3. A daily log has been developed and placed on the freezer and/or refrigeration units to enable maintenance personnel to record temperature readings and inspection.



Vote For School Lunch

You can help make this 60th anniversary year of the National School Lunch Act—and the upcoming National School Lunch



Week promotion—the best ever. National School Lunch Week (NSLW) takes place October 9-13, 2006 and now is the time to start planning. Let's let everyone in Iowa know what great programs we have by tooting our horn as loud as we can. The April 2006 issue of School Foodservice & Nutrition contains a preview about next year's National School Lunch Week (NSLW) and National School Breakfast Week (NSBW) promotions.



In honor of the 60th anniversary of the National School Lunch Act and the establishment of the School Nutrition Association, students will have the chance to vote for their favorite school lunch entrée! America needs to know that children's favorites are being prepared nutritiously and fit into a

well-balanced school menu. Schools meals are vastly different from what they were even 30 years ago, but they still provide the best, most nutritious meals to students (at a great price, too).

SNA needs your help to get kids excited about the national "Vote for School Lunch" campaign. SNA will be working to create excitement and enthusiasm through extensive media coverage, but your participation is absolutely critical to this promotion's success. You can



find out more about this celebration by looking for the article "Vote for School Lunch" in the April 2006 issue of <u>School Foodservice & Nutrition</u> Journal.



"Vote for School Lunch" is a chance for the nation's children to select (and elect) their favorite school lunch entrée from a list of 5 choices that are the leading candidates. The 5 choices have been transformed into actual 'candidates' and will be campaigning for votes across the country. They are: Pete Pizza, Rocco Taco, Heddi Spaghetti, Ricky Chicken, and Sally Salad

Voting will take place online at www.VoteForSchoolLunch.org.
This site will be available from June 1, 2006 and the polls will be open between August 1 and October 6, with the winner to be announced during National School Lunch Week.



Heddi Spaghetti

And while you are thinking about next year, look ahead to March 5-9, 2007 National School Breakfast Week's theme of "A World of School Breakfasts."

You have what it takes to pull off these incredible promotional events by using the promotional materials available from SNA. Check out the website www.schoolnutrition.org. Take a minute to look at the promotional materials and start now to make your plans. In addition,



don't forget to let us know what you are doing so that we can help you toot your horn.

School Nutrition Association of Iowa

Summer plans should include attending the School Nutrition Association (formerly Iowa School Food Service Association) State Conference to be held June 20 and 21 in Des Moines. The conference program is excellent, the exhibits provide an opportunity to be introduced to new products and to ask questions of vendors, and of course the opportunity to network with other school food service program staff provides another opportunity for learning. The Bureau is pleased to announce that Gina O'Brien, one of the nutritionists with the USDA Child Nutrition Programs in the Mountain Plains Regional Office will be attending the conference. She'll be participating in some aspects of the program, as well as attending most of the conference, be sure to stop by our booth to visit with her and other Bureau staff. We all hope to see you there!

Team Nutrition Summer Events

There are several events to keep in mind as you are planning your summer and thinking about next fall start-up. The first is to register for the "Team Nutrition and Iowa Partners for Healthy Kids workshop on Healthy School Environments."

The goal of the workshop is to help Community Partners, Health Leaders, FCS Teachers, Food Service Directors, Parents, School Board Members, and School Staff identify resources and ideas that work to provide healthier options for our children. Working together communities and schools can create a healthier nutrition and physical activity environment.

A part of the workshop will provide Community and School Partners with a work session to prioritize local goals and identify resources to use in their schools and communities. **Teams attending with 3 or more members from different backgrounds will be eligible to receive bonus resources to support healthy eating and being active.** School teams will also be eligible to apply for a Team Nutrition minigrant for \$500.

The workshop will be on July 11, 2006 at Iowa State University, Scheman Center, Ames. 8:00 AM registration; 8:30 -2:30 PM workshop

There is <u>no charge</u> for this workshop, but <u>pre-registration is needed by May 11th.</u>

*Credit will be available for certified ISFSA/SNA members and nursing CEU's have been applied for by IBON #94 for .6 credits.

The registration form is available at the Bureau of Nutrition Programs and School Transportation website under the Training sidebar: http://www.state.ia.us/educate/ecese/fn/training/index.html.

Other Team Nutrition Training for Staff

Want some new ideas to help your student stay healthy? Would you like free resources to promote a healthier school environment? Then enroll in Team Nutrition classes for teachers, nurses, food service and other interested staff that will again be offered in October 2006. This is a series of ICN sessions that you can take at the end of the school day in your local ICN room. Many resources are sent to participants for use in their districts.

Watch for dates to be advertised next fall on the Bureau of Nutrition Programs and School Transportation website!

Check for new postings at our website http://www.state.ia.us/educate/ecese/fn/calendar.html

No State Reimbursement for April, May, and June

Every spring the state reimbursement rates are reduced. Due to an increase in breakfast and lunch participation, more state funds have been disbursed during the 2005-06 program year than in prior years. As a result, state breakfast and lunch reimbursements were adjusted to zero for April in addition to May and June.

SFAs will continue to receive FEDERAL reimbursement in May and June.

The SFA will receive 2 warrants or 2 EFT slips in May. One is for the regular reimbursement earned for April 2006 (and/or other months if filed late). The other is the SFA's share of the remaining state funds. The Bureau of Nutrition Programs and School Transportation calculated the number of breakfasts and lunches served from July 1, 2005 to February 28, 2006 and multiplied them by the system calculated state reimbursement rate for breakfast and lunch. The system calculated state reimbursement rate was determined by dividing the remaining state funds by the cumulative breakfasts and lunches served for all SFAs. The SFA can view the Final State Reimbursement Payment for 2005-06 by going to the Recap screen for the April 2006 claim on the web-based system. Questions may be directed to Patti Harding at 515-281-4754 or patti.harding@iowa.gov.

Special Diets/Diabetes

Ham and Cheese Bagel, potato wedges, rosy applesauce, sugar cookie, and milk. Grams of carbohydrate = 95, or maybe 140 (depending on specific products and recipes)

Most students decide whether to eat lunch based on their likes and dislikes with little concern to a menu's nutritional makeup. Students with diabetes must first (alone or with help from a parent, nurse, or other school representative) add up the grams of carbohydrate from menu items to determine what fits into their diabetes meal plan. A meal plan that specifies 45 grams of carbohydrate for lunch means that the above meal must be modified for this diabetic student.

The goal for effective diabetes management is to control glucose levels by keeping them within a target range determined for each child. If a doctor's statement is on file documenting the diabetic condition is a disability, schools and/or day care centers must reasonably accommodate the special needs of children with diabetes.

What is the Foodservice responsibility?

- Obtain a copy of student's meal plan.
- Give breakfast and lunch menus to parents/nurse in advance.
- Make nutrition content of food available in advance for menu choices.

Where can the nutrient information for menu items be obtained?

There are many options today for obtaining nutrient labels. Below are some of your available resources.

- USDA recipes (when prepared and served as instructed) include the analysis. Updated recipes can be found on the web at the following address:
 http://www.nfsmi.org/Information/school_recipe index number.html.
- Iowa Commodity Processors Fact Booklet (updated annually and available from state agency).
- USDA National Nutrient Database: http://www.nal.usda.gov/fnic/foodcomp/search/.
- Commodity Fact Sheets: <u>http://www.fns.usda.gov/fdd/facts/schfacts/cats.ht</u>

 <u>m</u>.

• Database of product information for food industry products: http://www.foodprofile.com/.

For additional information on diabetes and the role of the school, download a copy of "Helping the Student with Diabetes Succeed" from

http://www.ndep.nih.gov/diabetes/pubs/Youth SchoolGuide.pdf

Legislative News

The 34th Annual Legislative Action Conference was held March 12-15, 2006, in Washington DC. This



conference is an opportunity for school food program staff to get up-to-date information on the status of federal legislation, rule making, and training in effective techniques for influencing legislation. The School Nutrition Association (SNA) establishes legislative priorities each year. This year, the priorities include:

- An exemption of child nutrition programs from any budget reconciliation requirement that may be enacted in 2006;
- Appropriation of money for a pilot to eliminate the reduced price level of benefits. All eligible children in the pilot would receive free meal benefits. The approximate cost is \$30 million annually;
- Appropriation of 50 cents per enrolled child, per year, to integrate nutrition education into local school curriculums;
- Provision of USDA commodities of 10 cents per meal for each school breakfast served;
- Funding for the McGovern–Dole International School Lunch Program, to make school meals available to all children.

The Bureau provides data about school meal programs in Iowa to SNA-Iowa. This information is the basis for personal contacts with the Iowa Congressional delegation. For more information on the Legislative Action Conference, check out the web site

http://www.schoolnutrition.org/Index.aspx?id=1089.

Julia's Tidbits

Contents posted on the DE/Bureau website is in the process of being reviewed and reorganized in preparation for the launch of a new website. Better navigation to help visitors find information more quickly is the primary goal with the new site set to launch this summer after July 1. The new site will have a significantly different look and feel including a link to the login for the web-based Bureau application and claiming system. DE will offer informational ICN sessions this summer to explain the updates and provide tips for navigation. In addition, there will be some changes in what is posted as the DE strives to balance the content on a website that serves the general public, program participants, and other State agencies. The new website will have more flexibility in how things are posted, so changes will be able to be made more easily on an ongoing basis. Suggestions of items to add to the website now, as well as suggestions after the new website is launched, are encouraged. We want to make the website as functional as possible, comments should be directed to Ellen.Miller@iowa.gov or Janelle.Loney@iowa.gov.

USDA has recently awarded a Direct Certification grant to the Bureau. This grant will provide funding for computer programming within the DE and the Department of Human Services. The changes will provide for notification to school districts of the Direct Certification of eligibility for school meals based on a child's eligibility as a member of a Food Assistance Household or because of benefit eligibility through the Family Investment Program. The timeline and details regarding the procedures for these changes are in the process of being finalized now. Please watch for additional information about the implementation plans for electronic sharing of Direct Certification eligibility.

The Child Nutrition Program reauthorization of 2004 requires local educational agencies to have the required Wellness Policy and School Food Safety Program in place by the beginning of the 2006-07 school year. If you need more information about either of these requirements, contact your assigned consultant and/or make plans to attend one of the training opportunities this summer. Information for each items is posted on the Bureau website.



Where Do I Go to Get The Application/Web Claim Page?

Can't remember the web address to enter this month's claim or start the application process for the new fiscal year?

To access our Bureau's online application/claim system, click on the following hyperlink: https://www.edinfo.state.ia.us/CNP/splash.asp. Once you have accessed the above website, you will need to connect into the login page. To access this you will need to click on the icon named "Login". (See example below)

Login

Once you have clicked into the login page, just fill out your Username and Password**, then click on the Login button. (See example below) Now you are into the CNP2000 website and can begin completing your task(s).

Username: 🗌	
Password: [
	Login

If you can't remember the website, you can add this to your "Favorites" or create a customized "Link" within your Internet browser or refer back to this newsletter article.

**Reminder if you are having problems remembering your password. Refer back to previous issues of the newsletter to get information about passwords.

Do you have questions about using our website? Please send us questions you have about using our website(s) and we will attempt to answer them via email, newsletter, or both. Please send your questions to ellen.miller@iowa.gov.

Mark Your Calendars!!

June 2006						
S	М	Т	W	TH	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

June 8, 2006

Your Food Safety System Based on Process Approach To HACCP—Getting Started

June 9, 2006

Your Food Safety System based on Process Approach to HACCP—Next Steps

July 2006						
S	М	Т	W	TH	F	S
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30	31					

July 11, 2006

One Goal—Healthy Kids Workshop Action for Healthy Kids/Team Nutrition Iowa

July 11-12, 2006

School Foodservice Basics

July 13, 2006

Using the Food Buying Guide/Basic Math Practice

July 18-19, 2006

Strategies for Successful Team Building

July 25, 2006

Manager's Update

July 26, 27, and 28

New Manager's Orientation

Food Safety Inspection Requirement

As a reminder, the Reauthorization of the USDA Child Nutrition Programs in 2004 included a requirement that schools and RCCI's receive two health inspections beginning with the 2005-06 school year. Now is an appropriate time for SFAs to review the inspections status of each of the sites participating in the School Meal Programs. If each site has not yet had two inspections, it is important that the SFA request from the local inspection authority that two inspections be completed prior to the end of the school year. The SFA cannot control whether or not the two inspections are completed, but can and must document that the SFA has attempted to get the two required inspections. A copy of a letter or a note placed in a file, indicating a call was made to this person on this date requesting the inspections would be considered documentation. Copies of either the inspections or the documentation must be on file for the State Agency to review.

SFA's will be required to report to the State Agency early next school year the number of inspections by school for this past year. This reporting will be done via a modification that will be made to the web based application and claiming system. Additional information will be provided in future correspondence regarding specific procedures.

As part of this legislation schools are also required to have posted in a publicly visible location a copy of the most recent inspection.

"In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age or disability.

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TTY). USDA is an equal opportunity employer."

It is the policy of the lowa Department of Education not to discriminate on the basis of race, color, national origin, gender, disability, religion, creed, age or marital status in its programs or employment practices. If you have questions or grievances related to this policy, please contact the Legal Consultant, Department of Education, Grimes State Office Building, Des Moines, Iowa 50319-0146, 515/281-5295.

RCCI and School Wellness Policy Requirement

By the beginning of the 2006-07 school year, all public and nonpublic schools and RCCIs participating in the National School Lunch Program or Special Milk Program in Iowa must have wellness policies in place. The Iowa sample School Wellness Policy support materials and resources are now posted at the Iowa Association of School Boards website: www.ia-sb.org. The USDA recommends that schools conduct an assessment before determining the local school wellness goals.

In Iowa, an online assessment tool is recommended by the Iowa Association of School Boards, Iowa Partners: Action for Healthy Kids, and the Iowa Department of Education and is located at: http://www.fshn.hs.iastate.edu/schoolnutrition/. This assessment tool is free and easy to use. The district profile will compile school building data for the district, suggest wellness goals for each of the four categories, and continue to be available next year to measure the progress the district has made.

The federally mandated policy has five components: 1) wellness goals for nutrition education, physical activity, and other school-based activities to promote wellness; 2) nutrition guidelines for all foods available on the school campus; 3) standards for reimbursable meals; 4) requirements for monitoring of the policy; and 5) identifying who will be monitoring implementation of the policy must be included in the development of the policy.

If you have not attended the School Wellness Policy I: Introduction; School Wellness Policy II: Policy Procedures; or School Wellness Policy III: Implementation trainings; PowerPoint slides are posted at

http://www.state.ia.us/educate/ecese/fn/tn/localwp.html.
Samples of wellness policies and information can be found at the USDA Team Nutrition website at:
http://www.fns.usda.gov/tn/Healthy/wellnesspolicyexamples.html.

Be watching for information on upcoming opportunities for related School Wellness Policy training for students in a statewide summit and School Wellness IV. The School Wellness IV will help districts identify how to monitor implementation on a local level and how the policy requirement will be monitored by the State Agency.

If you have questions about local school wellness policies contact Janet Wendland at (515) 281-5676 or email her at Janet. Wendland@iowa.gov.

Revised Civil Rights Requirements

The U.S. Office of Civil Rights has recently implemented a few changes in Civil Rights requirements. These changes apply to all Child Nutrition Programs (CNP)—the School Breakfast Program (SBP) and National School Lunch Program (NSLP). To comply with recently changed Nondiscrimination requirements, you must add the revised Civil Rights Statement to all future publications:

"In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age or disability.

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TTY). USDA is an equal opportunity employer."

Additionally, new USDA Civil Rights posters are being revised to reflect the current phone numbers and address. The State Agency will send you revised posters when they are available from USDA. The timeline for distribution of the posters has not yet been announced.

Serve Whole Grains (at Least) Half the Time

That's good advice from the new dietary guidelines. Whole grains contain the entire grain kernel: the bran, germ, and endosperm.

Examples

whole-wheat flour bulgur (cracked wheat)

oatmeal

whole cornmeal brown rice buckwheat oatmeal

popcorn (non-creditable)

whole grain breakfast cereals

whole grain barley whole grain cornmeal

whole rye

whole wheat bread whole wheat crackers whole wheat pasta

whole wheat sandwich buns and rolls

whole wheat tortillas

wild rice



Tips

- To include more whole grains, substitute a whole-grain product for a refined product—like serving whole-wheat bread instead of white bread or brown rice instead of white rice.
- For a change, try brown rice or whole-wheat pasta.
- Use whole grains in mixed dishes, such as barley in vegetable soup or stews and bulgur wheat in casserole or stir-fries.
- Create a whole grain pilaf with a mixture of barley, wild rice, brown rice, broth and spices.
- Experiment by substituting whole wheat or oat flour for half the flour in pancake, muffin, cookie or other recipes. (They may need a bit more leavening.)
- Use whole-grain bread or cracker crumbs in meatloaf.
- Try rolled oats or a crushed, unsweetened whole grain cereal as breading for baked chicken or fish.
- Serve ready-to-eat, whole grain breakfast cereals like toasted oat cereal.
- Try whole-grain snack chips or crackers.

What to Look for on the Food Label

• Choose foods that name one of the following whole-grain ingredients *first* on the ingredient label:

"brown rice"

"whole oats"

"bulgur"

"whole rye"

"graham flour"

"whole wheat"

"oatmeal"

"wild rice"

- "whole-grain corn"
- Foods with the words "multi-grain," "stone-ground," "100% wheat," "cracked wheat," "seven-grain," or "bran" are usually *not* whole-grain products.
- Color is not an indication of a whole grain. Bread can be brown because of molasses or other added ingredients. Read the ingredient list to see if it is a whole grain.
- Use the <u>Nutrition Facts label</u> and choose products with a higher % Daily Value (%DV) for fiber the %DV for fiber is a clue to the amount of whole grain in the product.

Commodity News

The Iowa Commodity Food Distribution Program is planning on combining its regular "Commodity Day" with the School Nutrition Association Iowa (SNAI) State Conference in Des Moines on June 21, 2006. The purpose of this event is to identify new and current processed commodity items that will be available to Iowa schools for the 2006-07 school year. These products have been selected and approved by the Iowa Commodity Advisory Council. Each processor booth will be identified with a commodity sticker/sign, letting you know this is an approved 2006-07 product. CN labels and fact sheets on each product should also be available. New processed fact booklets are being developed. Approximately 55 processed products will be offered.

Since this is part of the SNAI state conference, there is a \$30 fee for members and non-members to attend the Exhibits Only on Wednesday, June 21st. You may obtain a registration form from:

Norma LaMantia, SNAI 3232 Fernwood Court Davenport, IA 52807 (563) 823-0162 snaiowa@msn.com

Commodity Advisory Council Members Complete Terms

The Bureau of Nutrition Programs and School Transportation wishes to thank the following individuals as they complete a three-year term:

Suzy Ketelsen, Cedar Rapids Amy Lein, Forest City Denise Bridges, Atlantic Terri Denkman, Wilton Kala Constant, Cedar Rapids Marlene Minear, Ankeny

The 2005-2006 Council was instrumental in helping with the selection of new processed commodity food items that are lower in sugars, fats, and salt. The nature of processed foods is to be relatively high in these ingredients. This year's Council was cochaired by Suzy Ketelsen and Terri Denkman. The Council was also responsible for putting together a "Commodity Awareness Day" at the Iowa School Food Service Association Annual Conference in Council Bluffs last summer.

If anyone is interested in serving on this Council, please contact Mary Jo Clark at 515-281-4751 or Dean Flaws at 515-281-4032. We are asking new members to make a three-year commitment and that you have not served on this Council in previous years.

2006-07 First Commodity Delivery Information

The first commodity food distribution is being planned to begin on approximately August 14, 2006. Since this is a little earlier than in past years, you may not see an abundance of Group A foods (especially ground beef) available. A lot of these items don't get into the State before mid-September. Those items should be available on all other deliveries. Group A items would include: ground beef, chicken, some fruits/vegetables, potato products, and tomato products. Most of our regular Group B items (flour, cheese, oil, etc.) will be available on the first release along with all the processed items (that will be available all year long.)

This first delivery will be called (7A) and we are planning on getting these new year order forms to you in May 2006. If we can collect all of next year's first orders in May, we won't need to mail anything in the summer. It is sometimes impossible to get all orders collected in the summer. We will try to have these available on the web by May 12. Please return before the (2005-06) school year ends.

Commodity Values for 2005-06 can be found at www.state.ia.us/educate/ecese/fn/commdist/values

Iowa State Commodity Advisory Council Meeting Minutes can be found at www.state.ia.us/educate/ecese/fn/commdist/council

Six Deliveries in 2006-07

Iowa is planning on six (6) deliveries for the 2006-07 school year. The state of Iowa currently has six (6) distributions per year.

The new schedule will look something like this:

7A= August 14
7B= September 25
7C= November 13
7D= January 1
7E= February 12
7F= March 26

It takes approximately five (5) weeks to deliver all 570-school sites each delivery cycle. The dates shown are the approximate <u>beginning</u> date of the delivery cycle.

Check Out the Library!!

Resources from the Bureau include the use of a lending library. Videos, DVDs, reference books, cookbooks, curriculum and children's books are available on loan to schools without charge. If you are looking for something in particular, contact Mary Jo Clark at 515-281-4751 or email her at MaryJo.Clark@iowa.gov.

Web Resources

The website below provides links to the commodity fact sheets posted on this website for Schools/Child Nutrition (CN) Commodity Programs participating in the National School Lunch Program (NSLP), the Child and Adult Care Food Program, and the Summer Food Service Program (SFSP).

Elderly recipients participating in the Nutrition Services Incentive Program (NSIP) are also eligible to receive these type commodities.

http://www.fns.usda.gov/fdd/facts/schfacts/meats/me ats.asp

USDA Standardized Recipes Website

http://teamnutrition.usda.gov/Resources/usda_recipes .html

Food and Nutrition Website for School Meals Guidance

http://www.fns.usda.gov/cnd/Guidance/default.htm

School Meals Initiative

- Nutrient Analysis Protocols: How to Analysis Menus for USDA's School Meals Program
- The Road to SMI Success

School Food Safety

- Reporting Compliance with the Food Safety Inspection Requirement (11-29-05)
- School Food Safety Questions & Answers & Transmittal letter (7-12-05)
- **Hazard Analysis and Critical Control Point** (HACCP), Guidance for School Food Authorities (SFAs) requires SFAs to implement a food safety program for school meals beginning July 1, 2005
- Interim Rule School Food Safety Inspection (6-15-
- Hazard Analysis and Critical Control Point (HACCP) in School (1-10-05)

Multimedia Reservation Form

Bureau of Nutrition Programs and School Transportation

Your name
Title
Phone ()
Email
Agreement #
Mailing Address:
School/ Organization
Street
City IA Zip
Your Request: We will make very effort to provide the material you request for the time you want. If the material is already taken, we will contact you by email to suggest another selection. Material must be returned no later than 2 weeks after receipt! Loan # and Material title (s) (Please include both): 1 2
Training objectives:
Date(s) of use
Alternate date(s)
Group(s) to be trained
Approximate size of group(s)
Mail to: Mary Jo Clark Bureau of Nutrition Programs and School Transportation Grimes State Office Building

400 E. 14th Street

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